Guidance for Operation of Food Concession Booth at Special Events

PREVENTIVE MEDICINE SERVICE

WEED ARMY COMMUNITY HOSPITAL

380-6209/3026/3235

NTC Special Events History

- May 22 1999, Asian Pacific Day Celebration
  - 27 Cases of foodborne illness recorded.
  - 22 Cases in the Emergency Room within 72 hours.

Cause:

- Improperly / untrained food handing personnel.
- Not holding food at proper temperatures.
- Food being brought in from off post.
- Suspected Agent:
  - Bacillus or Staph infection

Preventive Medic

Main Topics

- The inspection process
- Food protection
- Food handler personnel
- Washing / sanitizing
- Booth Setup
- Requirements for Special Events

Inspection Process

- All events must be scheduled through DCA and Preventive Medicine.
- Preventive Medicine must approve your application (PM will approve the types of food for sale).
- Preventive medicine will come out to the special event and inspect your food booth.

Inspection Process

- Must have the following items at time of inspection:
  - List of all personnel working in your booth.
  - Must have permit available for review.
  - Copies of all Food Handler's cards must be present for review.
  - All booth requirements must be met (6 of them, covered later in presentation).

Note: Food Handler's Cards are good for 1 year.

Food Protection

Food Protection

- Cover all foods to keep out insects, dust, etc.
- Maintain Potentially hazardous Foods (PHF) at correct temperatures.
- Hot foods should be above 140°F. Cold foods should be at or below 40 °F.
- Protect food from transit (Cover foods and separate different types of foods).

Food Protection

- Separate different types of food and raw and cooked foods (Avoid cross contamination).
- Cross Contamination is raw foods contaminating cooked foods or one food type contaminating another (i.e. - cutting raw chicken on a cutting board and then using the same cutting board to prepare a salad before sanitizing it).

Food Protection

- Use single service condiments packets if possible (if unavailable, use squeeze bottles condiments).
- Use ice properly. Do not use the same ice for drinks and food storage. Ice chest must be self draining (have drain plug to allow draining water from ice).

Food Protection

- All food must be prepared on it or in an approved location (does not apply for baked goods).
- No leftovers are allowed.
- Obtain food from approved sources (Contact PM if not sure)
- Hot holding devices are not for heating foods.

Food Protection

- Crock pots are only for holding hot foods, not for cooking.
- 3 hours is the max time for holding hot foods.
- Danger zone for foods
  - Between 40 °F and 140 °F.
  - Disease causing organisms grow best in Danger zone.

Food Protection

- Safeguard food at all times by:
  - Checking temperatures.
  - Monitoring the time food is kept.
  - Ensuring proper handling at all times.
  - Use clean utensils.
  - Proper Handwashing procedures.

Food Handlers Personnel

Food Handlers Personne

- Everyone in your booth must be properly trained.
- Proper clothing worn (no tank tops).
- Proper hand washing
  - When: After breaks, bathroom, cleanup, etc.
- Don’t work if you are ill
- Proper headgear or hair net must be worn to contain hair and keep it out of food.

Food Handlers Personne

- No smoking around booth area (50 ft).
- Must be a list of all workers involved with the special event and their Food Handlers Card on site.

Washing / Sanitizing

- You must have a properly equipped hand washing station (water, anti-bacterial soap with dispenser, and paper towels).
- Proper hand washing is the number one way to prevent a food borne illness.

Washing / Sanitizing

- You must have a three compartment sanitizing system for cleaning utensils, etc.
  - Bucket 1 - Soap and water.
  - Bucket 2 - Clean rinse water.
  - Bucket 3 - A sanitizing solution with 50 ppm Chlorine residual
- 50 ppm Chlorine residual is equal to a capful of bleach per gallon of water.

Washing / Sanitizing

- You must have sanitizing solution available for cleaning food contact surfaces (tables tops, etc). 50 ppm chlorine residual spray bottles can be used.
- Properly store all chemicals away from food.

Waste Water / Garbage

- Must have your own trash cans with liners
  - Except when at the Army Field.
- Dispose of waste properly in approved containers.
  - Recycle when ever possible.
- Must use leak proof containers for trash with tight fitting lids to keep out flies and other insects.

Booths

- Food contact surfaces must be sanitized.
- All workers must be trained.
- All cooking performed at back of booth.
- No smoking or eating in the booth.
- Must be free of trash.
- Flammable/Hazardous materials properly stored.

6 Booth Requirements

- Proper handwashing station
- At least one Metal Stem Thermometer.
- All personnel must be trained.
- Refrigeration/Ice chests to hold cold foods.
- Hot holding equipment to hold hot foods.
- The 3 bucket sanitizing station.

Failure to have all of the required items during the event can result in your booths immediate closure by the PM inspectors.

Summary

- Prevent foodborne outbreaks.
- Protect foods by covering them and keeping them at proper temperatures.
- Proper hand washing is the number one way to prevent food borne illness.

Food Handlers Test

- To take the Food Handlers Test you must come to the Preventive Medicine Office at building 172 on either Monday, Wednesday or Friday between the hours of 1430 and 1530.
- Once you finish your test, it will be graded and your food handlers card will be provided to you before you leave.

Preventive Medic

Preventive Medicine
760-380-3235

Contact Information